



MENU

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LIGHT MEALS

SOUP OF THE DAY <i>Please ask your server for details</i>	R75
BEEF BURGER <i>Caramelised onions, rocket, tomato and kissing gherkins. Served with a side salad or rosemary-Parmesan thick cut chips.</i>	R160
CAPE MALAY CHICKEN SKEWERS <i>Citrus labneh, soft tortilla, julienne salad and homemade vinaigrette</i>	R160
FISH & CHIPS <i>Grilled or beer-battered linefish and homemade tartare sauce. Served with a side salad or rosemary-Parmesan thick cut chips.</i>	R135
BEEF TAGLIATA <i>Sliced fillet, red-wine-poached beetroot, goat's cheese, rocket and balsamic reduction</i>	R185
CAESAR SALAD (V) <i>Cos lettuce, poached egg, garlic croutons, Parmesan, capers and creamy Caesar dressing</i>	R135
SALAD NIÇOISE <i>Seared fresh tuna, cherry tomatoes, boiled egg, green beans, olives and crispy potatoes in house vinaigrette</i>	R185
LEMON DILL FISH CAKES <i>Served with a side salad or rosemary-Parmesan thick cut chips and coriander chutney. Two per portion.</i>	R145



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TOASTED SANDWICHES

Served with a side salad or rosemary-Parmesan thick cut chips and one of the following fillings:

CHICKEN MAYONNAISE	R105
HAM, CHEESE & TOMATO	R105
CHEESE & TOMATO (V)	R85
CLASSIC B.L.T.	R105

DELUXE BAGUETTES

A warm crispy baguette served with a side salad or rosemary-Parmesan thick cut chips and one of the following fillings:

SEARED BEEF	R155
<i>Free-range beef fillet, horseradish crème fraîche, rocket, caramelised onions and Parmesan</i>	
PRAWN COCKTAIL	R145
<i>Butter-poached prawns, Marie Rose sauce, lettuce, watercress and fresh herbs</i>	



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STARTERS

SOUP OF THE DAY <i>Please ask your server for details</i>	R75
OLD RECTORY RITZ <i>Grilled prawns, Marie Rose sauce, avocado, lettuce and cherry tomatoes</i>	R165
SMOKED SNOEK PÂTÉ <i>Melba toast, herb butter and citrus</i>	R90
KUDU CARPACCIO <i>Macadamia pesto, wild mushrooms, rocket and Parmesan</i>	R170
BEETROOT WITH GOAT'S CHEESE (V) <i>Red-wine-poached beetroot, whipped goat's cheese, honey walnuts and balsamic reduction</i>	R75
LEMON DILL FISH CAKE <i>With coriander chutney. One per portion.</i>	R85
VOC MOSSELEN-FRIET <i>A classic Dutch take on moules marinière. Mussels cooked in white wine with cream, shallots, garlic and herbs.</i>	R115
GRILLED CALAMARI <i>Heads & tentacles grilled in garlic butter with a touch of chilli</i>	R125



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STARTERS

MARROW BONES

R95

Roasted with olive oil, herb salt and cracked black pepper.

Served with crusty sourdough bread.

BUTTERNUT RAVIOLI (V)

R145

Roasted butternut and ricotta, sage burnt brown butter and

Parmesan



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MAINS

LINE FISH OF THE DAY R260
Grilled in lemon butter with roasted baby potatoes and root vegetables

VOC MOSSELEN-FRIET R205
A classic Dutch take on moules marinière. Mussels cooked in white wine with cream, shallots, garlic and herbs. Served with rosemary-Parmesan thick cut chips.

GRILLED CALAMARI R225
Heads & tentacles grilled in garlic butter with a touch of chilli

BUTTERFLIED PRAWNS R330 for 6
Grilled with chilli, garlic or lemon butter. Served with chips, rice or seasonal vegetables. R475 for 9

PRAWN LINGUINE R220
Caramelised onions, garlic, herbs and a hint of chilli

CAPE MALAY CHICKEN CURRY R165
Basmati rice, coconut and grilled roti

CHICKEN BALLOTINE R175
Wild mushroom stuffing, tagliatelle and white wine cream sauce



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MAINS

LAMB RUMP (200g) <i>Chargrilled vegetable cous-cous and chimichurri</i>	R235
BEEF FILLET (200g) <i>Hollandaise, wilted baby spinach and rosemary-Parmesan thick cut chips</i>	R285
PORK RIBEYE <i>Apple purée, crackling, sage potatoes and seasonal greens</i>	R175
BOBOTIE <i>A South African classic of spiced beef and lamb mince topped with a savoury turmeric egg custard and oven baked. Served with golden rice.</i>	R175
BUTTERNUT RAVIOLI (V) <i>Roasted butternut and ricotta, sage burnt brown butter and Parmesan</i>	R285
WILD MUSHROOM & TRUFFLE RISOTTO (V) <i>Arborio rice, wild mushrooms, truffle oil and mascarpone</i>	R195



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DESSERT

AFFOGATO	R65
<i>Vanilla ice cream with hot espresso</i>	
<i>Add whiskey</i>	R35
<i>Add grappa</i>	R35
<i>Add Amarula</i>	R25
DARK CHOCOLATE TORTE	R105
<i>A Kay & Monty favourite</i>	
LEMON TART	R70
<i>with fresh berries</i>	
VANILLA PANNA COTTA	R75
<i>with poached pears</i>	
DECONSTRUCTED APPLE CRUMBLE	R80
<i>with homemade ice cream</i>	
CRÈME BRÛLÉE	R80
<i>Selection of cheeses, crackers, preserves and pickles</i>	
CHEESEBOARD	R135
<i>Artisan cheeses, preserves & crackers with two dessert wines</i>	
HOMEMADE SCONES	R45
<i>with fresh cream, cheese & strawberry jam</i>	

